

# Spiced Cranberry Sauce

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Cooking With Carolyn

## Ingredients

Yield: 1¾ Cups

3 Cups Fresh Cranberries, washed and drained (Frozen Cranberries can also be used)

¼ Cup + 1 Tablespoon Granulated Sugar

½ Cup Light Brown Sugar, packed

¾ Cup Orange Juice

¼ Teaspoon Allspice

1 or 2 Tablespoons Grand Marnier Orange Liqueur (optional)

## Directions

Combine the cranberries, sugar, brown sugar, orange juice, and allspice in a medium sauce pan. Stir and simmer over medium-high heat for about 20 minutes or until all of the cranberries have cooked down into a thick sauce. At the end of the cooking time, the orange liqueur may be added.